

JOHNSON

F. M. Ward is ill with grip.
Mrs. A. J. Saleeby is ill with the grippie.
William Reilly passed Thursday in Burlington.

Mrs. H. A. Macbeth was in Burlington Thursday.

The sugar season is proving to be an excellent one.

Mrs. H. D. Newton is gaining from her recent illness.

Mrs. E. H. Sherwin has returned from a trip to Boston.

Miss Alice Mills is convalescent from her recent illness.

Mrs. M. S. Hill was in Burlington Friday and Saturday.

Miss Mildred Collins returned to her school in Readsboro Saturday.

Miss Mary Waters who teaches at Saxton's River is home for a short vacation.

Frank Whitney, who cut one knee badly with a saw Saturday of last week, is improving.

Mrs. Mary Darling of North Adams, Mass., visited her daughter, Mrs. Thomas Hanley, last week.

Howard Waterman who has been seriously ill with pneumonia, was able to be out the first of the week.

Mr. and Mrs. E. R. Holmes of East Fairfield were guests of his parents, Mr. and Mrs. E. E. Holmes.

The musical program given at the Oread Club meeting Thursday evening was a very pleasing one and enjoyed by all who attended.

Edward Walker and Guy Sargent were in Stowe Wednesday to attend the play, "The American Flag" given by the Stowe W. R. C.

Dr. A. A. Minott of Stowe has purchased the Wm. Patten place on Main St. occupied by Guy Sargent and will take possession soon.

Mr. and Mrs. Thomas Hanley, who have lived with his father in the west part of the town, have gone to Hartland where they will reside.

Mrs. Arthur Davis returned from New Haven, Conn., last Wednesday night after passing three weeks with her daughter, Mrs. McDonald.

The pupils of the high and graded school to the number of about 150 enjoyed a sugar party at Geo. Burleson's sugar house Tuesday afternoon of last week.

Invitations have been received for the wedding of Miss Alice Mills and Howard Waterman which will occur at the home of the bride next Saturday afternoon at five o'clock.

Names For Soldiers' Monument

As a preliminary step toward securing the Soldiers Monument voted at the recent town meeting, there is placed in the post office a list of all veterans of the Civil, Spanish and World wars, who have been residents of the town. In order to make the list absolutely correct and complete all veterans or the relatives of veterans are urged to co-operate by examining the list and informing Post master Royce of any corrections or additions. The committee in charge must have this list completed by April 8th. Please attend to this at once. The committee are anxious that there be no omissions.

Cambridge Junction
(Deferred)

E. M. Cantell is boarding at the Junction House.

Miss Marjorie Eldred has been visiting relatives in this place.

Joe Elkes is working for Harley Sherman during the sugar season.

Mr. Horace Hall has returned from Virginia, where he spent the winter.

Miss Georgia Stockwell is visiting her aunt in Johnson during her school vacation.

Mrs. W. H. Thomas attended the funeral of her brother's child at Richmond recently.

Sammie Burns and George Stygles are carrying on the sugar place owned by Mr. Porter.

Mrs. H. E. Perry, who had the misfortune to sprain her ankle some weeks ago, is slowly improving.

Mrs. Freda Davis, from Acron, Ohio, is visiting her mother, Mrs. Jordan and other relatives in this place.

North Wolcott

(Deferred)

Mrs. Alice Knight is on the sick list.

Madeline Hastings has been suffering with pink eye.

Will Burattito of Danville visited at Ellis Harris' recently.

Mrs. Robert Field went to Lowell recently to visit her parents.

Dennis Gallup and wife visited George Bailey in Craftsboro Sunday of last week.

Max Moulton of St. Johnsbury visited his parents, Charles Moulton and wife recently.

Mrs. Wright Boardman and Mrs. Harriet Manley have been caring for their mother, Mrs. Alice Knight.

DISEASE CAUSE
OF ANIMAL LOSS

Three-Fourths of Ailments Which
Ruin Valuable Herds Can
Be Prevented.

STRICT SANITATION NEEDED

Contagious Maladies, Sporadic Ailments, Parasitic Troubles, Accidents and Neglect Are All Quite Disastrous.

(Prepared by the United States Department of Agriculture.)

Every year the people of the United States lose over \$200,000,000 directly (and no one knows how much indirectly) through diseases of farm animals. This is a large toll when divided on a per capita basis, and when it comes home to the farm stock-raiser who finds a valuable animal dead in the barn, or an epidemic spreading into his herd, the loss is sometimes disastrous. The most regrettable feature of the case is that probably three-fourths of the loss could be prevented.

Five Causes of Disease.

There are five principal causes of disease and death of farm animals—contagious diseases, sporadic disease, parasitic troubles, accidents and neglect. Contagious diseases can be avoided, or at least their consequences greatly diminished, if farmers will learn to co-operate with the United States Department of Agriculture and the various state livestock and sanitary authorities, who are striving to maintain animal health. Farmers should report promptly to the nearest officials any suspicion of the presence of contagious disease, and they should observe carefully all regulations in regard to quarantine, sanitation, and care of animals, as protection against contagion.

Tuberculosis is one of the worst scourges among animals and it thrives best in damp, dark, ill-ventilated stables. It is less common among animals running at large. Light, dry, well-ventilated stables and dry, clean barnyards or paddocks are essential to the health of farm animals. One valuable point in combating contagious diseases, especially tuberculosis, is to start the herd with animals that are not only free from disease, but are of



Proper Care Keeps Farm Animals Healthy.

stock that is not predisposed to disease. Official tests of herds are made on request and through co-operation of the United States Department of Agriculture with livestock sanitary officials. Purchase of breeding stock from these herds is a wise precaution. Care also should be taken to obtain stock adapted to climatic and local conditions. The other sources of animal loss are largely a matter of intelligent and careful handling.

Sporadic and incidental diseases, such as disorders of the digestive and respiratory tracts, can be avoided largely by proper handling and feeding. A proper balancing of rations has a material influence on the health of live stock. Too much of any food element is likely to result in digestive disorders, thus predisposing the animal to disease.

Parasitic diseases also carry off large numbers of valuable animals every year. They are largely the result of improper housing and neglect. The average farmer can not be expected to have the time and aptitude for study which will keep him abreast with the latest developments in feeds and feeding, animal nutrition and medicines, hygiene, and other important matters related to the stock-raising industry. He can, however, avail himself of the benefit of the studies and demonstrations of specialists who have devoted their entire time to these subjects. Every state agricultural college maintains a corps of specialists whose publications and services are available.

Department Offers Aid.

The department of agriculture is constantly giving out important information in books and bulletins which may be had on request and in every state the department has representatives combating animal diseases. It is well to consult a local veterinarian in case of any disturbing symptoms and to report to the state veterinarian or the United States Department of Agriculture, any symptoms which indicate the possibility of an epidemic. The wise breeder is ever on the look-out to prevent disease instead of waiting until a cure is necessary.

The
Scrap Book

HARD TO ESCAPE THEM ALL

Really, Small Madge Had Enough to Do to Dodge Them, Without Bingo Chipping In.



The heroine of this story is a certain mischievous Madge, small daughter of a house which shelters also the hero, a mischievous puppy answering to the name of Bingo. Madge ran in to the garden on a secret mission. The devoted Bingo followed and imperiled the whole enterprise.

"Bingo," said Madge, "for goodness' sake don't follow me everywhere. Can't you understand I want to be alone sometimes?"

Bingo seemed to understand that he was being scolded, and rolled on his back, penitential legs waving in the air. Madge was touched.

"You know, Bingo," she was heard to say, confidentially, "I am always being watched, and it is so trying—there's the nurse and the governess, and if I escape them, there's always my Guardian Angel."

HERE'S ODD FREAK OF NATURE

So Far as Known, Twin Tree Is the Only One of Its Kind in the World.

One of the most remarkable freaks of nature, if such it is, ever discovered is a twin tree, an oak and elm grown together, which is found on the island occupied by the United States arsenal at Rock Island, Ill. The island in question is formed by two branches of the Mississippi river and embraces some two hundred acres. It is covered with a luxuriant growth of oak, elm and various other species of trees, but the twin tree is the only one of its kind on the island, or anywhere else in the world, as far as is known. By some curious phenomenon, the trunks of the trees, which apparently were growing side by side when saplings, have merged into a single bole to a height of seven or eight feet. At this height the individual trunks separate, each bearing its own peculiar bark formation and foliage, whereas the joint trunk seems to be a blend of both elm and oak bark. It has been estimated that the twin tree is over a hundred years old, and it is possible that the Indians who once camped on the island may have had something to do, either by accident or design, with the peculiar formation.

Cat Followed Mistress.

A New Brunswick reader sends the Montreal Herald an account of a very faithful cat. "When a very small girl," she writes, "I was given a tortoiseshell kitten, of which I made a very great pet and which grew to miss me when I went out of the house. Last year I left my old home for a home of my own and as the cat was now more than twenty years old, I left it in the old home, as I did not think she would fancy a change. But one day I was surprised to see puss leap in at the open window. Purring joyously she jumped up into my lap to be petted as usual. Then she crawled under the stove and took up her abode with us."



A NATURAL CURIOSITY
Professor Pokernose: Shi They are asking a question. Eureka! I have caught the first message from Mars.
His Excited Colleagues: What do they say?
Professor Pokernose: They ask "How do you get that way?"

Burglars Were Nervy.
Burglars broke into the home of Mr. and Mrs. Louis Huff, Paterson, N. J., went into the bedroom where they were asleep, and took \$50 from Mrs. Huff's pocketbook and \$25 from her husband's wallet. They then went into the kitchen, heated themselves several bottles of milk, helped themselves to a box of crackers, and left the soiled dishes on the table.

Mild Winter Up North.
Robins in December were found by one of our readers in Hanbury, 125 miles north of North Bay, Ontario. On December 31 our correspondent saw four healthy robins in her garden, as fat and as happy as if it were hot July, not cold December. On October 31, she found a ripe strawberry among her blossoms.—Montreal Herald.

Story Hard to Believe.
Masons, in making excavations at the Philanthropic society's farm school at Redhill, Eng., claim to have found a live frog embedded in concrete that was laid 15 years ago.

Buoy Took Long Journey.
One of the Lawrence buoys broke away from near Quebec, and was found the other day, two years later, off the coast of Australia.

HOW

EXPERT HUNTERS WAGE WAR ON SAVAGE BEASTS.

Compared with some individual members of the mountain lion, wolf, and coyote families, Gulliver's hungry giants and giantesses were light and dainty eaters. All these animals are classed as predatory, but a few specimens develop exceptional skill and cunning in killing cattle, sheep, and colts. They usually acquire equal skill in avoiding traps, poison baits, and rifle fire, and often do thousands of dollars' worth of damage before they are killed.

The bureau of geological survey, United States Department of Agriculture, keeps a staff of expert hunters in the field for the express purpose of ridding government range lands of these four-footed outlaws, and thus assist in relieving the rancher. A government hunter killed a mountain lion near Roosevelt, Ariz., that had destroyed 50 calves and three colts on a single ranch. One wolf slain by another hunter in New Mexico had killed 23 calves. Another, in Wyoming, slaughtered 30 head of cattle before one of Uncle Sam's hunters shot the criminal. A pair of Wyoming wolves that had learned exceptional cunning and cruelty ran a yearly board bill amounting to about \$3,500. Their meal tickets were canceled by a couple of well-aimed rifle shots by a government hunter. Two other wolves, which showed gustatory preference for mutton and young horse flesh, in a single month killed 150 sheep and seven colts, but at the end of the month a hunter collected their pelts.

MUCH REVEALED IN THE FACE

How One's Occupation Can Be Told by Those Who Have Made Study of the Subject.

It seems to be pretty well agreed among those in a position to speak authoritatively that associated with the various occupations in life there is undoubtedly a type of face which more or less betrays the calling of its owner. Medical men, especially in hospital practice, find acquaintance with these types valuable. They may not be able, with the shrewdness of Sherlock Holmes or of other acute persons, to read a man's past, present and future by a glance at him in the street, but they are able to gauge with considerable accuracy how far the history of the case, as given by the patient, is a truthful one, and how far it fits with his probable occupation in life. Calling must certainly have some influence over the physiognomy of the cabman, the butler, or the groom; each frequently possesses a type of face which wears so characteristic an expression as to make it not difficult to identify the vocation accompanying it. We speak also of the legal face, the musical face, the dramatic face, and the military face. This is merely a broad classification, and the best authorities disbelieve in the claims of the keen observer that he can differentiate to a finer degree.

How Secrets May Be Preserved.
Synthetic inks, by means of which writings remain invisible until the paper on which they are used is subjected to certain external influences, have long been known, but a disappearing paper, the decay of which at the end of a fixed time destroys writing and all, is somewhat of a novelty.

Such a paper, it appears from a French report, was invented some time ago. It is prepared by steeping in acid, the strength of which is varied according to the lease of life intended to be bestowed upon the paper. After a longer or shorter time the paper disintegrates and falls to pieces. It is suggested that this kind of paper would be a boon to those who do not wish to have their letters indefinitely preserved.

How Carbon Black Is Made.
How is carbon black made? By burning oil or natural gas. But the carbon obtained from gas is much blacker and better than the carbon from oil.

Gas burners are erected underneath steel channels that move back and forth. The carbon is deposited on these channels, but it is constantly scraped off by their movement against each other. Only 1.5 per cent of the total carbon in the gas is recovered in the form of black; thus the waste of gas is enormous. Scientists are now trying to produce carbon from gas by mixing it with other gases without necessitating combustion.—Popular Science Monthly.

How Searchlight Is Tested.
The searchlights made use of in warfare and for a few other purposes are put to a severe test before they are regarded as completed. Elaborate instruments are used to measure the intensity of the beam, but its diameter is measured by an immense "yard stick," located 2,300 yards away from the light. A long narrow stretch of lumber supported on trestles has divisions at regular intervals just like those of the measuring stick, and when the beam is directed at this structure, it is easy to measure the diameter. In a small house at one end is a photometer, by which the intensity of the light may be measured at any point.

SIMPLE RECIPES
FOR CORN MEAL

Among Most Economical of Food Materials in Different Sections of Country.

AFFORDS PALATABLE DISHES

North and South Differ Considerably in Preference for Grain—Particular Attention Should Be Given to Storage.

(Prepared by the United States Department of Agriculture.)

At ordinary prices corn meal is among the more economical food materials. Many palatable dishes may be made simply of corn meal, salt and water, or the meal may be combined with various other materials.

Recipes for the use of corn meal that will be useful everywhere are not easy to make, for the meal used in various parts of the country differs considerably. In general the granular, which is used more commonly in the North, requires more water and longer cooking than the water-ground, which is used more generally in the South. This extra cooking is needed to soften the meal and remove the granular quality from which it gets its name, and must often be given to the meal before it is used in making bread and some other dishes.

Two Kinds of Meal.

There are two general kinds of corn meal, the granular, or "new process," and the so-called "water-ground," or "old process." The granular is more used in the North, the water-ground in the South, though the latter is also well known in many parts of the North. The granular meal is milled from kiln-dried degermed corn between rollers which may become quite hot during the process, and is bolted. It feels dry when rubbed between the fingers. It is convenient for use, for it keeps well and is suitable for making corn breads which contain baking



The Most Toothsome of the Meal Should Be Taken From the Mill in Small Quantities.

powder or eggs, or in which the corn meal is combined with wheat. For some sorts of cooking it requires softening by scalding. The water-ground meal is prepared very generally from white dent corn which has been neither kiln-dried nor degermed. It is milled between stones which are not allowed to reach a high temperature, and may or may not be bolted. It is not so dry as the granulated meal and feels softer or more flourlike to the touch. While it can be used in cooking all sorts of corn bread, it is particularly suitable for the simpler forms of bread which consist chiefly of meal, shortening and water or milk. When used in such breads, however, it should not be ground too finely.

Since corn meal spoils rather easily, special attention should be given to the way in which it is stored. It should be kept in a cool, dry place, and should be closely covered to exclude insects. This applies to the mill and the shop as well as the home. The "water-ground" meal spoils more easily than the granular meal. When convenient, therefore, it should be milled only in small quantities as needed.

In a general way, corn-meal breads, though of very great variety and known by many different names, fall into three classes: Those raised by air beaten into them; those raised by baking powder or soda, and those raised by yeast. The meal is particularly adapted to the making of the first kind, for, as we have seen, there is nothing corresponding with the gluten of wheat to hold the particles together and to prevent them from being driven apart by the expansion of the air. Such breads are best made from the coarser meals and are usually very simple in character, often containing nothing more than meal, salt, and either water or milk. Sugar is sometimes added in some localities, though in others this is not considered desirable. A small amount of fat is also added sometimes. Recent carefully conducted experiments have

shown that these simple breads, which are tender and light, though solid in appearance, can be satisfactorily made out of finely ground meal, if a little baking powder is added. In the corn-meal breads of the second class, which are made light by the carbon dioxide given off by baking powder, or through the action of sour milk on soda, the gluten deficiency of the corn is made up for by the use of eggs, which hold the air bubbles which make it light. In breads of the third class, those raised by the carbon dioxide given off by the yeast, the gluten deficiency in the corn is supplied by the addition of some other flour, usually wheat or rye. Yeast-raised corn breads do not dry out nearly so quickly as the other types, and they are palatable either warm or cold. For these reasons they are convenient for the housekeeper who does not wish to make bread fresh for each meal.

Provides Other Dishes.

Corn meal may be used in preparing many excellent dishes other than breads. A very substantial dish is corn-meal fish balls. It is made of two cupfuls of cold white corn-meal mush, one cupful of shredded codfish, one egg and one tablespoonful of butter.

Pick over the codfish and soak it to remove salt, if necessary. Combine the ingredients and drop by spoonfuls into hot fat. Drain on porous paper. These codfish balls compare very favorably in taste with those made with potato and are prepared more easily and quickly. The mush must be as dry as possible.

FEATURES OF GOOD KITCHEN

Good Light and Ample Supply of Fresh Air Are Among Essentials for Best Results.

A conveniently arranged and equipped kitchen means lighter work and shorter hours for the housekeeper and her helpers, say household specialists of the United States Department of Agriculture, who give the following hints in Farmers' Bulletin 907, The Farm Kitchen as a Workshop:

Plenty of light and good air are essential to good results in the kitchen and to the comfort of those working there.

Running water and a drain for carrying off waste save the housekeeper many steps and many hours.

Pantry, dining room, and storeroom should be convenient to the kitchen and so far as possible on the same floor level.

Floors, walls, ceiling and woodwork should be made as easy to clean as possible by oiling, painting, or covering with suitable washable material. Unfinished wood floors, moldings and table tops are poor economy; they are hard to clean and soon show stains and signs of wear.

Durable, convenient equipment is most economical and should be so placed that there is the least possible strain on the worker's muscles as she performs her tasks. Many of the tired backs are the result of improperly placed kitchen equipment.

GOOD DESSERT FOR COLD DAY

Brown Betty Is Sure to Make Hit With Family if They Possess Hearty Appetites.

Some day this winter, after a light meal, try serving a Brown Betty with cheese for dessert. It is sure to make a hit with the family if they have hearty appetites. The following recipe for it has been tried out in the home economics kitchen of the United States Department of Agriculture.

Brown Betty With Cheese.—Arrange alternate layers of bread crumbs and thinly sliced apples in a deep earthenware baking dish. Season with cinnamon, also a little clove, if desired, and brown sugar. Scatter some finely shaven mild full-cream cheese over each layer of apple. When the dish is full, scatter bread crumbs over the top and bake 30 to 45 minutes, placing the dish in a pan of water so that the pudding will not burn. If preferred, this may be sweetened with molasses mixed with an equal amount of hot water and poured over the top, a half cupful of molasses being sufficient for a quart dish of pudding.

EXCELLENT USE FOR MUTTON

Cold Meat Baked With Tomatoes in Alternate Layers Makes a Most Appetizing Dish.

An excellent way to use cold mutton is to bake it with tomatoes, using alternate layers of tomatoes and meat. The home economics experts of the United States Department of Agriculture recommend this. A tomato sauce may be used, or the following method may be employed: Place in a baking dish a layer of fresh tomatoes or of cooked tomatoes which have been either drained or reduced in volume by boiling. Add a layer of meat, dredge with flour, salt and pepper, and add small bits of butter until the materials are used, arranging to have a layer of tomatoes on top. Cover this with a layer of buttered bread crumbs or cracker crumbs and bake until the crumbs are brown. In following this method use tomato, butter and flour in the proportions for tomato sauce, i. e., two level-tablespoonfuls each of butter and flour for each cupful of tomatoes.

Attention to Wringer.

To keep a wringer in good condition it should be oiled with good machine oil and the pressure screws loosened when it is not in use.